

PCTWORLD INTELLECTUAL PROPERTY ORGANIZATION
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INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification ⁷ : A23L 1/30, A23D 9/00, 7/00, A23L 1/24	A1	(11) International Publication Number: WO 00/38541 (43) International Publication Date: 6 July 2000 (06.07.00)
(21) International Application Number: PCT/EP99/09571 (22) International Filing Date: 6 December 1999 (06.12.99) (30) Priority Data: 98204441.4 23 December 1998 (23.12.98) EP (71) Applicant (for all designated States except AU BB CA CY GB GD GH IE IL IN KE LK LS MN MW NZ SD SG SZ TT TZ UG US ZA): UNILEVER N.V. [NL/NL]; Weena 455, NL-3013 AL Rotterdam (NL). (71) Applicant (for AU BB CA CY GB GD GH IE IL KE LK LS MN MW NZ SD SG SZ TT TZ UG ZA only): UNILEVER PLC [GB/GB]; Unilever House, Blackfriars, London, Greater London EC4P 4BQ (GB). (71) Applicant (for IN only): HINDUSTAN LEVER LTD [IN/IN]; Hindustan Lever House, 165-166 Backbay Reclamation, Mumbai 400 020 (IN). (72) Inventors; and (75) Inventors/Applicants (for US only): VAN BUUREN, Jan [NL/NL]; Unilever Research Vlaardingen, Olivier van Noortlaan 120, NL-3133 AT Vlaardingen (NL). VAN PUTTE, Karel, P., A., M. [NL/NL]; Unilever Research		(74) Agent: SIKKEN, Antonius, H., J., M.; Unilever N.V., Patent Department, Olivier van Noortlaan 120, NL-3133 AT Vlaardingen (NL). (81) Designated States: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i>
(54) Title: FORTIFICATION OF FOOD PRODUCTS WITH OLIVE FRUIT INGREDIENTS		
(57) Abstract Method of fortification of a food product with olive fruit ingredients, particularly phenolic compounds by adding solid matter derived from non-debittered olive fruit to the food product.		